

Prawn and Noodle Salad Recipe

Ingredients:

- Prawns – 300 gms, boiled
- Rice Noodles – 200 gms, cooked as per packet instructions
- Carrot – 2, large, julienned
- Spring Onions – 3 to 4, finely sliced
- Coriander Leaves – handful, chopped
- Mint Leaves – handful, chopped

For the dressing:

- Soy Sauce – 3 1/2 tbsp
- Fish Sauce – 1 1/2 tbsp
- Light Brown Sugar – 3 1/2 tbsp
- Juice of 2 large limes
- Zest of 1 large lime



Method:

- Whisk together all the dressing ingredients in a bowl and keep aside until required.
- In a large bowl, combine the prawns, noodles, carrot, spring onions, coriander leaves and mint leaves.
- Toss well to combine.
- Drizzle the dressing on top and toss well.
- Serve at once.